

What is claimed is:

1. A process for making garlic pieces, comprising:  
cutting process-ready garlic cloves into garlic bits;  
reducing the strength of the garlic flavor from the garlic bits; and  
5 frying the garlic bits.
2. The process of claim 1, further comprising:  
reducing the bitterness of the garlic bits before frying.
3. The process of claim 1 where reducing the strength of the garlic flavor  
from the garlic bits is by blanching the garlic bits with heated water.
- 10 4. The process of claim 1 where reducing the strength of the garlic flavor  
from the garlic bits is by baking the garlic bits.
5. The process of claim 2 where reducing the strength of the garlic flavor  
from the garlic bits and reducing the bitterness of the garlic bits is by  
blanching the garlic bits with heated water.
- 15 6. The process of claim 2 where reducing the strength of the garlic flavor  
from the garlic bits and reducing the bitterness of the garlic bits is by baking  
the garlic bits.
7. The process of claim 2, further comprising:  
reducing the size of the fried garlic bits.
- 20 8. A process for making crispy garlic pieces by frying garlic bits,  
comprising: reducing the bitterness and strength of the garlic flavor of  
the garlic bits before frying.
9. The process of claim 8 wherein reducing the bitterness and strength of  
the garlic flavor from the garlic bits before frying is by blanching the garlic  
25 bits with heated water.
10. The process of claim 8 wherein reducing the bitterness and strength of  
the garlic flavor from the garlic bits before frying is by baking the garlic bits.
11. Garlic pieces.
12. The garlic pieces of claim 11 wherein the garlic bits are formed by  
30 slicing.
13. The garlic pieces of claim 11 wherein the garlic bits are formed by  
dicing.
14. The garlic pieces of claim 11 wherein the garlic bits are formed by  
slicing and dicing.

15. Garlic bits having reduced strength of garlic flavor and reduced bitterness by blanching.
16. A process for making garlic bits with reduced strength of garlic flavor and bitterness from process-ready cloves, comprising:
  - 5 cutting process-ready cloves into bits; and
  - reducing the strength of garlic flavor and reducing bitterness of the bits.
17. The process of claim 16 where reducing the strength of the garlic flavor and reducing bitterness from the garlic bits is by blanching the garlic bits with heated water.
- 10 18. The process of claim 16 where reducing the strength of the garlic flavor and reducing the bitterness of the garlic bits is by baking the garlic bits.